

**VALENTINES DAY
FEBRUARY 14, 2019
\$125 PER PERSON INCLUDING A GLASS OF PROSCECO
5:00 PM TO 9:30 PM**

ANTIPASTO

Insalata di Broccoli Carbonizzati con Uve Sottaceto e Noci

Charred Broccoli, Grilled Rapini, Baby Kale, Pickled Grapes, Walnuts

Tartare di Vitello con Lardo, Senape e Bacche di Cappero *

Prime Beef Tenderloin, Veal, Caper Berries, Pistachio, Pickled Vegetables, Fermented Mustard Seed

Polpo Grigliato con Fuoco a Legna

Wood-Fire Grilled Octopus, Braised Corona Beans, Escarole, Pickled Fresno Chiles

Foie Gras Scottato, Pane di Pera con Porto e Noci Pecan

Seared Foie Gras, Pear and Pecan Bread, Maple Agrodolce, Duck Prosciutto

Port and Pear Butter

PASTA

Risotto di sunchoke e formaggio di capra

Sunchoke Risotto, Barley, Farro, Smoked Goat Cheese, Sunchokes, Lemon Pickled Turnips

Bucatini con Polpo, Olive e Bottarga*

Black Bucatini, Pickled Mussels, Scallops, Octopus, Fennel, Olives, Pickled Fresno Chimichurri

Spicy Chili Oil

Campanelle Con Maiale Intero, Pinoli e Pomodori

Braised Whole Pig, Pine Nuts, Golden Raisins, Calabrian Chiles

Risotto all' Astice

Butter Poached Maine Lobster Risotto, Hearts of Palm, Smoked Trout Roe, Preserved Lemon, Marine Plancton Foam

ENTREE

Lombata di Cervo Arrosto con Barbabietole, Pastinaca e Avena Salata

Wood-fire Roasted Venison Loin, Beet Puree, Collard Green Marmalade, Salted Oats

Filetto Porcino in Crosta con Melanzane Candite, Foie gras

Tartufi e Radice Sedano

Porcini Crusted Fillet, Eggplant Confit, Truffle Butter, Foie and Celeriac Root

Pesce spada alla griglia e stufato di pesci

Wood-Grilled Swordfish, Parsnip Crema, Shrimp, Clams, Scallops, Sweet Pepper Relish

Capesante arrosto al Legno-forno , radici vegetali e miele affumicato

Wood-Oven Roasted Scallops, Sunchoke Crema, Confit Potatoes, Roasted Carrots, Smoked Honey

DOLCI

Cuore di Cioccolato e Lamponi Rossi

Heart Shape Chocolate Mousse Cake, Raspberry Jelly